



Butternut Squash Bread

Makes: 1 9x5 loaf

Prep Time: 10 minutes Cook Time: 65 minutes

Total Time: 1 hour 15 minutes

- 1 cup butternut squash purée
- 2 eggs
- 1/2 cup vegetable oil
- 1/4 cup water
- 1 cup white sugar
- 1/2 cup brown sugar
- 1 & 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp kosher salt
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground cardamom

Preheat oven to 350°F. Grease and flour one 8.5 x 4.5 x 2.5 inch loaf pan.

In a large bowl, mix together the butternut squash purée, eggs, oil, water and sugars until thoroughly combined. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg and cardamom. Stir the dry ingredients into the butternut squash mixture. Combine just until incorporated; do not over mix.

Pour into the prepared pan. Bake for 55-65 minutes or until a wooden skewer inserted into the center of the loaf comes out clean.

Recipe from My Baking Addiction